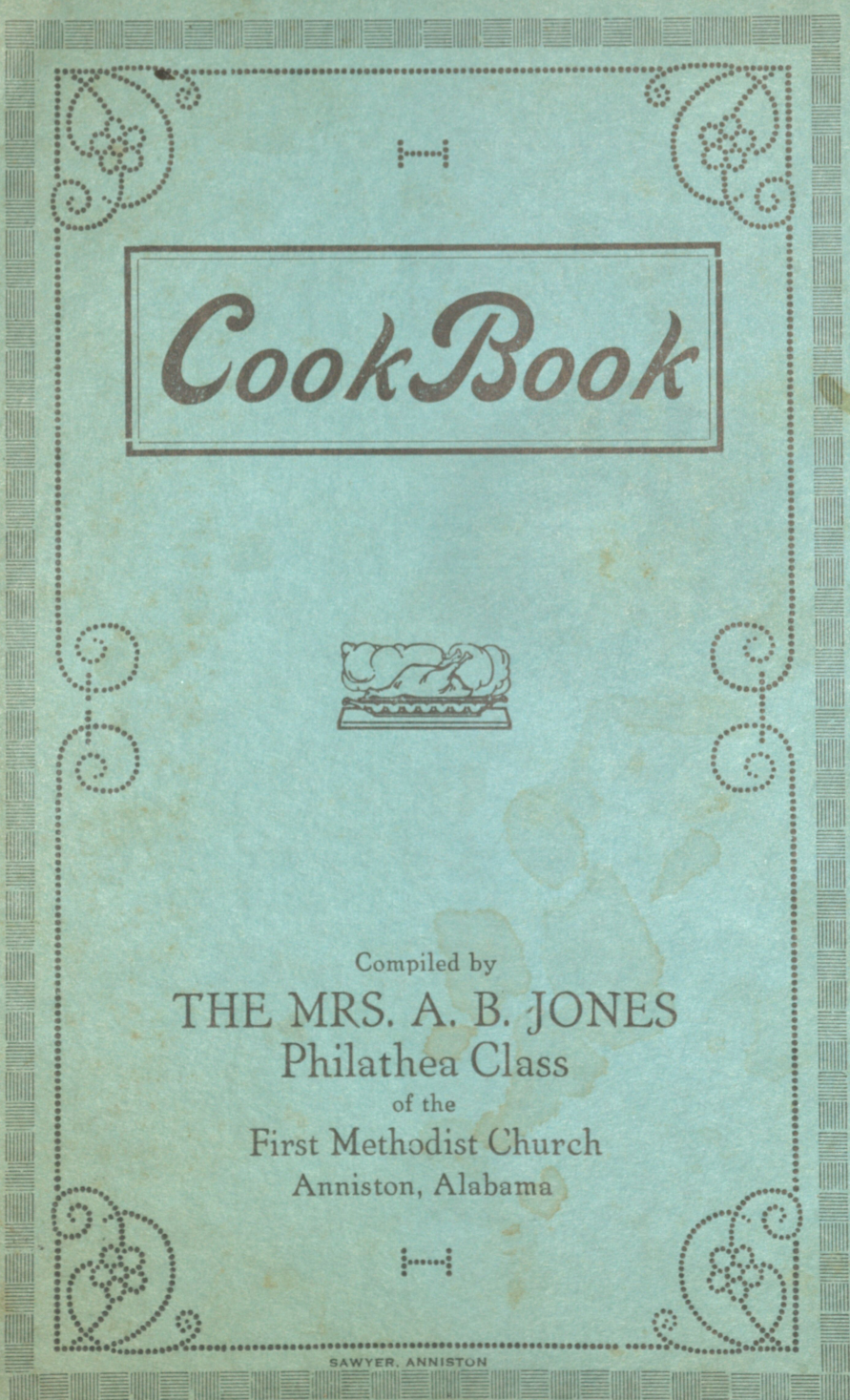




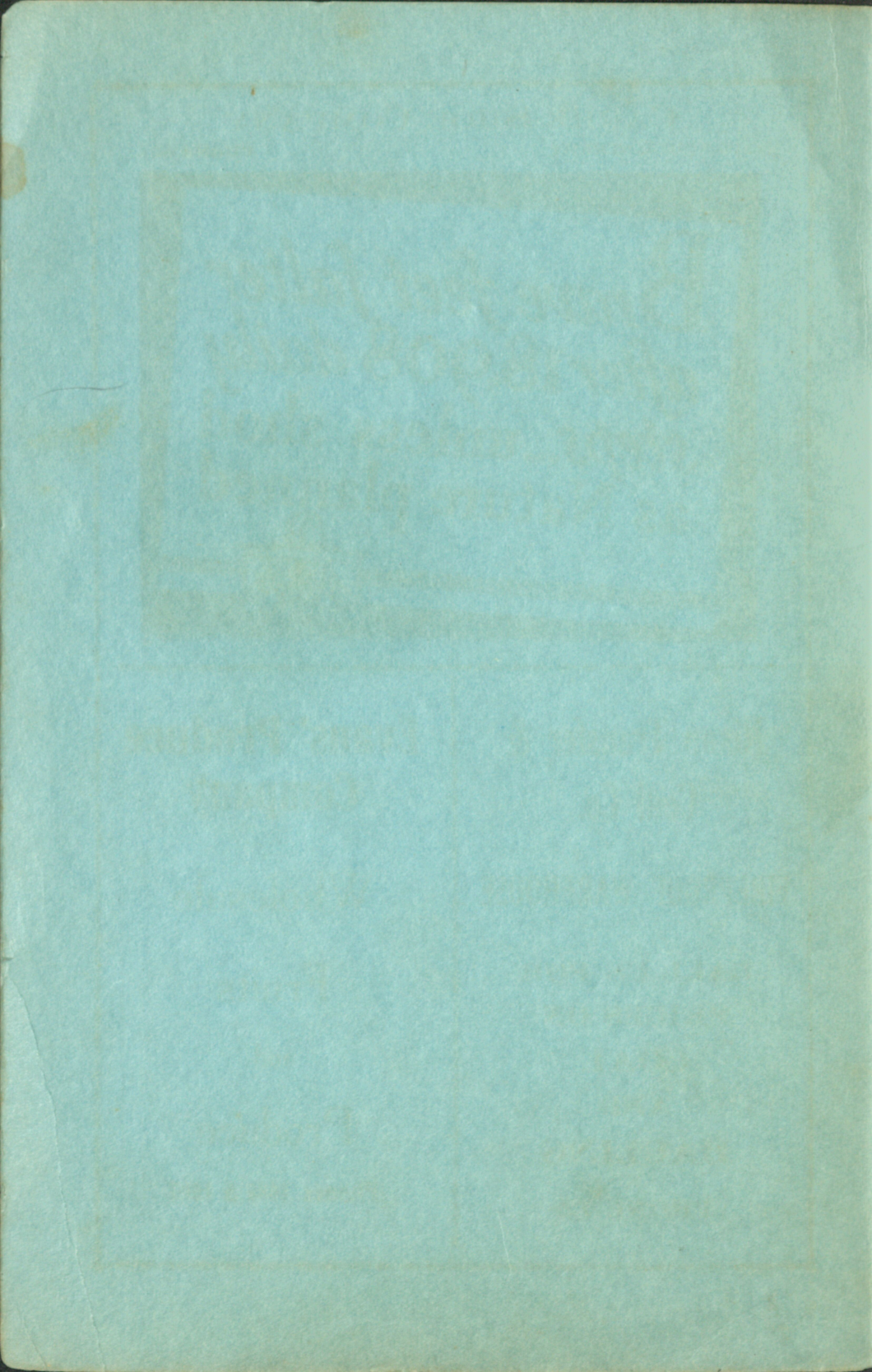
Cook Book



Compiled by
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TO OUR FRIENDS:

We take pleasure in offering you this little book of choice recipes, because we feel that each one who uses them will find that they are thoroughly tested and, therefore, reliable. We are deeply grateful to each person contributing recipes, and we thank each person who has helped make the advertising section a success. We ask that all using this book will study carefully this section of the cook book before making any investments.

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"WE MAY LIVE WITHOUT FRIENDS;
WE MAY LIVE WITHOUT BOOKS;
BUT CIVILIZED MAN CANNOT LIVE WITHOUT
COOKS."

"'Tis but the clearing away for another meal
And the busy housewife can never feel
That she has come to the end of a kitchen reel."

"Some appetites are like a dime museum, full of freaks."

"A good salad may save a shy dinner."

"A merry face is the best table decoration."

"If you'd make a tasty pudding
Or a fluffy cake would bake,
Oh, look inside this little book
And see just what it takes,
Then follow the directions wise
And you will find ere long
That recipes within this book
Will never lead you wrong."

—Inez Smith

A RECIPE FOR HAPPINESS

"Put in a vessel deep and clean
A pound of real good will
A pound of honest energy.
Mix the two until
They blend thoroughly.
Pour in a cup of cheer,
One of ambition, one of faith,
Then add a generous share
Of loyal sympathetic love
And sweeten to the taste
With undiluted charity.
Avoiding needless waste,
Pray don't forget the elbow grease,
Else you may fail to see
Results which otherwise are sure
From such a recipe."

—Mrs. S. T. Darnell

Beverages

PUNCH

One dozen lemons, $\frac{1}{2}$ dozen oranges, 1 quart of grape juice, 4 cups sugar, 1 large can pineapple, 4 bottles ginger-ale. Dissolve sugar in water, make a syrup, add juice of oranges, lemons, then add diced pineapple and pineapple juice. When ready to serve, add ginger-ale. This serves 50 people.—*Mrs. Jerre Watson.*

ORANGE SHERBET

Six oranges, 4 lemons, $1\frac{1}{2}$ cups milk. Make lemonade, adding juice and pulp of the oranges. Chill milk and then add lemonade and orange juice. Serve in orange skins.—*Mrs. Robert Prather.*

GRAPE JUICE SHERBET

One quart sweetmilk, juice of 2 lemons, 1 cup of sugar, 1 cup of grape juice and 1 cup of cream. Put sugar in milk, then lemon juice and grape juice and put cream last. Put in freezer and freeze.—*Mrs. Joseph Eros.*

Bread

HOT ROLLS

One and one-third cups lukewarm milk, 1 Fleischman's yeast cake, 1 egg (well beaten), $\frac{1}{2}$ cup shortening (butter and lard mixed), $\frac{1}{2}$ cup sugar, 1 level teaspoon salt, and flour enough to make dough that you can handle. Dissolve yeast in milk, then add other ingredients, add flour last. Let rise until it doubles its size. Make out rolls and let rise again before baking. Butter tops just before baking.—*Mrs. R. R. Cole.*

QUICK ROLLS

One yeast cake, $\frac{1}{2}$ cup lukewarm water, 1 cup warm milk, $\frac{1}{2}$ cup melted shortening, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon salt and sifted flour. Dissolve yeast in water, add milk, shortening, sugar, salt and enough flour to make a stiff batter. Let rise until it doubles. Add enough flour to make a soft dough and make into rolls and let stand about two hours. Do not have the oven too hot when the rolls are put in stove.—*Mrs. Raymond A. Carlson.*

THOMAS BREAD

One cup sweet milk, 2 eggs, salt to taste, flour till stiff as cake of butter, and good sized piece of lard (melted). Beat all well and add 1 teaspoon baking powder, bake at once in hot oven.—*Mrs. Robert Prather.*

OATMEAL MUFFINS

One cup cooked oatmeal, $\frac{1}{2}$ cup milk, 1 egg (well beaten), 1 teaspoon melted butter, 1 tablespoon sugar, 1 cup flour, 2 teaspoons baking powder and salt to taste. Bake in hot muffin pans in moderate oven.—*Mrs. E. L. Sayers.*

REFRIGERATOR ROLLS

One pint of milk, $\frac{1}{2}$ cup mashed potatoes, 1 teaspoon salt, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup sugar, 1 teaspoon baking powder, $\frac{1}{2}$ yeast cake, $\frac{1}{4}$ cup cold water, $\frac{1}{2}$ cup melted lard and $1\frac{1}{2}$ pints flour. Scald milk and cool. When lukewarm, add potatoes, then yeast, which has been dissolved in one-fourth cup cold water, then add lard, sugar and flour, which has been sifted with baking powder, salt and soda. Let sponge stand two hours (or until light), then add flour enough to make soft dough, knead well, put in large mixing bowl and set in refrigerator. When needed, roll out like biscuit, fold over and cut, place in pan brushed with melted butter, let stand one hour before baking.—*Mrs. May Chadwell.*

QUICK BREAKFAST MUFFINS

One and one-half cups flour, 1 tablespoon sugar, 1 cup milk, 1 tablespoon melted butter, 2 large teaspoons baking powder, $\frac{1}{4}$ teaspoon salt and 1 egg. Sift dry ingredients into bowl. Beat eggs thoroughly, add milk; stir quickly into dry ingredients and beat. Add shortening and beat again. If batter is too stiff, add more milk. Bake 15 minutes. This makes 12 muffins.—*Mrs. L. D. Gittins.*

WHOLE WHEAT MUFFINS

One cup whole wheat flour, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon salt, 1 cup milk, 1 cup white flour, 4 teaspoons baking powder, 1 egg and 3 tablespoons melted shortening. Mix and sift flour, sugar and baking powder and salt. Add beaten egg and milk. Mix well; add melted shortening. Bake in greased muffin pans in hot oven.—*Mrs. Thomas Hampson.*

BROWN BREAD

Three cups graham flour, $1\frac{1}{2}$ cups meal, 2 cups syrup, $1\frac{1}{2}$ cups buttermilk, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon allspice, raisins and nuts. Put in baking powder cans and steam three hours.—*Mrs. D. L. Evans.*

ICE BOX ROLLS

One commercial yeast cake, $\frac{1}{2}$ cupful lukewarm water, $\frac{2}{3}$ cupful sugar, 2 eggs, 1 cupful mashed white potatoes, 1 teaspoon salt and 1 cup scalded milk. Dissolve yeast in lukewarm water. Have potatoes boiled and mashed, then add one cup mashed potatoes to scalded milk, together with sugar, shortening and salt. When this mixture is cooled to lukewarm temperature, add the dissolved yeast cake. Mix all thoroughly and add the two well-beaten eggs. Stir in enough flour to make a stiff dough. Turn out and knead thoroughly on floured board. Put in bowl large enough to allow for light rising; cover with cloth and put in refrigerator. When ready to use, pinch off amount needed, shape into rolls and let rise in pan to double in size (about two or three hours), cook in hot oven about 15 minutes.—*Mrs. R. M. Ingram.*

PARKER HOUSE ROLLS

One cake yeast, 1 pint milk (scalded and cool), 2 tablespoons sugar, 4 tablespoons lard or butter, 3 pints sifted flour and 1 teaspoon salt. Dissolve yeast and sugar in lukewarm milk, add fat and $1\frac{1}{2}$ pints flour, cover and let stand one hour. Then add salt and flour, knead and put in greased bowl. Let stand $1\frac{1}{2}$ hours, roll out and brush over with butter and cut. Let it rise about three-quarter hour, then bake 10 minutes.—*Mrs. George Brummel.*

BAKING POWDER BISCUIT

Two cups flour, 5 teaspoons Royal Baking powder, 2 tablespoons of Snowdrift and 1 teaspoon salt. Mix with sweetmilk.—*Mrs. Joe Spradley.*

SPOON BREAD

One cup cornmeal, $\frac{3}{8}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup of boiling water, 1 cup of buttermilk, 2 eggs and $1\frac{1}{2}$ tablespoons melted butter. Scald meal with water, add milk, stir well, add eggs and melted butter, baking powder and salt. Bake in baking dish 30 minutes. Serve with spoon from dish in which it was cooked.—*Mrs. D. W. Weaver.*

STEAMED BROWN BREAD

One-half cup sifted meal, $\frac{1}{2}$ cup white flour, 2 cups graham flour (unsifted), 1 teaspoon soda, 1 cup buttermilk, 1 cup sorghum, 1 cup water or coffee, 1 cup raisins and 1 cup nuts (if desired), 2 teaspoons cocoa, 1 teaspoon cloves, 1 teaspoon cinnamon and 1 teaspoon vanilla. Mix and place in one-pound baking powder cans without tops in cold water about two-thirds up on the cans and bring to boil. Steam three hours or more. Dry in oven

15 minutes. When spread with creamed butter and nuts makes a nice party sandwich.—*Mrs. Fred Bryant.*

NUT BREAD

One cup sugar, 1 egg, $1\frac{1}{2}$ cups sweetmilk, 4 cups flour, 4 level teaspoons baking powder, 1 level teaspoon salt, 1 cup raisins and $1\frac{1}{2}$ cups nuts. Beat the sugar, egg and milk together. Add flour and baking powder and salt. Let stand 20 minutes and add nuts and raisins. Cook slowly for 45 or 50 minutes in slow oven. This makes four loaves when cooked in one-pound baking powder cans.—*Mrs. Sidney Richardson.*

BUTTERMILK BISCUIT

Two cups sifted flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda, 4 tablespoons shortening and 1 cup buttermilk. Roll out as quickly as possible to a thickness of one-half inch, cut and bake in hot oven.—*Mrs. L. H. McKibbin.*

Cakes and Cookies

UPSIDE-DOWN CAKE

Pineapple, 2 tablespoons butter, 2 tablespoons pineapple juice, and 1 cup brown sugar. Ingredients for batter: 2 eggs, $\frac{3}{4}$ cup white sugar, 4 tablespoons pineapple juice, 1 cup flour and 2 teaspoons baking powder. Simmer slowly and cook two minutes in skillet the butter, pineapple juice and brown sugar. Place slices of pineapple in this and let stand while preparing the batter. Stiffly beaten whites of eggs are added last. Pour into skillet and bake as a sponge cake.—*Mrs. Cecil Brummel.*

PINEAPPLE TORTE

Three eggs, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup cold water, 1 teaspoon vanilla, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, pinch salt, 2 tablespoons butter, 1 cup light brown sugar and 1 cup grated pineapple. Beat eggs and sugar for five minutes, add cold water and vanilla, then add flour which has been sifted several times with baking powder and salt. Melt butter in iron frying pan, add brown sugar and stir constantly until thoroughly melted. Drain juice off pineapple and pour pineapple on sugar and butter, then pour batter over this. Bake in moderate oven for 25 minutes. Remove from pan and serve with whipped cream. Just "flop" cake over on large serving plate when removing from pan. Of course, this must be done while hot. If some of pineapple adheres to bottom of frying pan, remove with knife and spread on cake.—*Mrs. D. D. Weaver.*

UPSIDE-DOWN CAKE

One large can pineapple (sliced or crushed), 2 cups flour, 2 teaspoons baking flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup butter or substitute, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, 1 teaspoon vanilla, 2 tablespoons butter and 1 cup brown sugar. Melt two tablespoons butter in large frying pan. Spread one cup brown sugar over pan and add pineapple. If sliced pineapple is used, place slices closely together on the sugar; if crushed, simply pour in the well-drained fruit. Cream butter and sugar, add yolks of eggs; mix well, then add flour and milk alternately. Fold in well-beaten egg whites and add vanilla. Pour cake batter over fruit in pan. Bake in moderate oven (360° F.) about 45 minutes. Turn upside-down on serving dish and garnish with maraschino cherries. Whipped cream may be spread over top.—*Mrs. A. H. Allison.*

BUTTERMILK CARAMEL CAKE

One cup Snowdrift or $\frac{3}{4}$ cup butter, 2 cups sugar, 1 cup water or milk, 4 eggs, 3 cups flour, 3 level teaspoons baking powder and 1 level teaspoon salt (if snowdrift is used). Cream shortening and sugar together, add eggs, one at a time, beating thoroughly. Sift flour, salt and baking powder together twice. Add to mixture alternately with water or milk. Add one teaspoon vanilla and bake in layers.

Filling—Three cups sugar, $1\frac{1}{3}$ cups buttermilk, 1 teaspoon soda (rounding) and 1 tablespoon butter. Put sugar, buttermilk and soda in large boiler; cook, stirring constantly until forms soft ball in ice water. Add butter. When partially cool, beat until creamy and spread.—*Mrs. Alice R. Scarborough.*

FUDGE CAKE

One-half cup melted butter, 6 tablespoons cocoa, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup flour, 1 teaspoon vanilla and 1 cup nuts. Mix in order named; bake in small well-greased tin. Spread thin. Easy to burn.—*Mrs. Fred Bryant.*

DATE AND NUT BARS

One pound dates, 1 cup chopped nuts, 1 cup flour, $\frac{1}{4}$ teaspoon baking powder, $\frac{2}{3}$ cup sugar and 3 eggs. Stone dates and cut in quarters. Mix with nuts and add flour, baking powder and sugar. Beat yolks of eggs and add to mixture. The mixture should be very thick, but if the yolks are not sufficient to moisten it, a very little milk may be added. Lastly, beat in the stiffly beaten egg whites. Bake in a shallow tin, greased and floured, for one-half hour. Cut in bars when done.—*Mrs. Joe Spradley.*

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MARSHMALLOW FILLING

Two cups sugar, 2 cups boiling water, 2 tablespoons Karo, 2 egg whites (beaten with 2 tablespoons sugar), 6 marshmallows and pinch of salt.—*Mrs. Joe Spradley.*

DEVIL FOOD CAKE

Three-fourths cup butter or 1 cup Snowdrift, 2 cups sugar, 3 eggs, $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ cup boiling water, 1 cup buttermilk, 1 rounding teaspoon soda, 1 teaspoon salt if Snowdrift is used, 3 cups flour, 2 teaspoons cinnamon, 1 teaspoon nutmeg, 1 teaspoon allspice. Cream shortening and sugar together, add eggs, then cocoa dissolved in boiling water. Dissolve soda in milk and add alternately with flour, adding spices last. Cook in layers and put together with boiled icing.

Icing—One and one-half cups sugar, 1 cup water, 2 egg whites. Cook sugar and water until it spins a thread. Beat slowly into the stiffly beaten whites of eggs. Beat until creamy and spread.—*Mrs. Alice Scarborough.*

JELLY ROLL

Three eggs, 1 cup of sugar, 3 tablespoons cold water, 1 cup of flour, 1 teaspoon Rumford baking powder, $\frac{1}{3}$ teaspoon salt. Beat the eggs and sugar till quite thick; add the water, then the flour, salt and baking powder sifted together twice. Line a shallow pan with greased paper, pour in the batter evenly, and bake in a quick oven about twelve (12) minutes. Turn out onto a cloth or paper sprinkled with sugar, tear off paper and spread with jam or jelly. Roll up quickly.—*Mrs. D. D. Weaver.*

DATE FINGERS

Three eggs well beaten, pinch of salt, 1 cup granulated sugar, 1 cup flour, 1 teaspoon soda, 1 pound English walnuts, 1 package dates, chopped fine and floured, $\frac{1}{2}$ teaspoon vanilla. Beat eggs and sugar together well, then add other ingredients, mixing soda with flour. Put in two square pans lined with paper. Bake in slow oven thirty (30) minutes. Turn out and let stand ten minutes and cut in squares, roll in powdered sugar.—*Mrs. T. D. Gittings.*

PINEAPPLE SPIDER CAKE

Pineapple (sliced), 1 cup brown sugar, $\frac{1}{4}$ pound butter, 4 eggs, 1 cup sugar (granulated), 3 tablespoons pineapple juice, $\frac{1}{2}$ teaspoon salt, 1 teaspoon baking powder, 1 cup flour, 1 teaspoon vanilla. Put pineapple, brown sugar, and butter in pan and let cook while mixing cake. Beat yolks of eggs and granulated sugar; add other ingredients, adding whites of eggs last. Pour over brown mixture in pan and bake done. Serve with whip cream.—*Mrs. A. D. Welborn.*

SUGAR COOKIES

One cup Snowdrift, 1 cup brown sugar, 2 eggs, $\frac{1}{4}$ cup water with $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt, 1 teaspoon baking powder, 1 teaspoon vanilla. Enough flour to make stiff dough. Roll thin and cut.—*Mrs. Robert Prather.*

MOLASSES COOKIES

Two cups white sugar, 2 cups lard, 2 cups cooking molasses, $1\frac{1}{2}$ tablespoons soda, 1 cup boiling water, 1 tablespoon ginger, 1 teaspoon cinnamon, 1 teaspoon allspice, $\frac{1}{2}$ teaspoon cloves, 2 teaspoons baking powder. Let sugar, lard and molasses come to a good boil. Remove from fire and let cool, add 1 egg, spices, soda dissolved in cup of boiling water. Sift baking powder in flour and stir all the flour in you can thoroughly. Let stand overnight.—*Mrs. Lee.*

WHITE CAKE

One cup butter, 2 cups milk, 3 cups sugar, 4 level teaspoons baking powder, 5 cups flour, 6 egg whites. Cream butter and sugar. Sift baking powder in flour and add alternately with milk. Then fold in one egg white at a time and beat 1 minute between each.—*Kate Cowden.*

PRUNE CAKE

One cup white sugar (cream with yolks of 3 eggs), 7 teaspoons melted butter, 2 cups flour sifted well with $\frac{1}{2}$ teaspoon baking powder, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon each of cloves, nutmeg, allspice and salt; 1 cup cooked prunes chopped (measure after chopping), 1 cup prune juice. Bake in layer pans.—*Martha D. Cleveland.*

DATE BARS

Three eggs, separated; $1\frac{1}{2}$ cups flour, 2 scant cups sugar, pinch of salt, 2 teaspoons baking powder, 1 cup dates, 1 cup nuts. Mix and sift dry ingredients. Beat yolks until very light, gradually add dry mixture and continue beating. Add stiffly beaten whites. Put in well buttered shallow tins and bake about $\frac{1}{2}$ hour. While hot cut in strips, size of lady fingers, then dust good with powdered sugar.—*Mrs. Ben Sawyer.*

ORANGE CAKES

One cup sugar, 1 heaping tablespoon butter, 2 eggs, $\frac{1}{2}$ cup orange juice, grated rind of one orange, 2 cups flour, $1\frac{1}{2}$ tablespoons baking powder. Mix in order written.—*Mrs. L. D. Gittings.*

DATE CAKE

One pound dates, cut up, one cup nuts, 3 tablespoons flour,

one tablespoon baking powder, 2 eggs beaten together, $\frac{1}{2}$ cup sugar, one teaspoon vanilla. Put sugar in with eggs, dredge dates with one tablespoon flour (grease pan with lard). Bake in moderate oven 45 minutes. Serve hot with whipped cream.—*Mrs. W. T. Durrett.*

POUND CAKE

One pound butter, 1 pound sugar, yolks 10 eggs, 2 table-spoons brandy, whites 10 eggs, 1 pound flour, $\frac{1}{2}$ teaspoon mace. Cream butter, add sugar gradually and continue beating, then add yolks of eggs beaten until thick and lemon colored, whites of eggs beaten stiff and dry flour, mace and brandy. Beat vigorously five minutes. Bake in a deep pan $1\frac{1}{4}$ hours in a slow oven.—*Mrs. A. L. Carroll.*

SPICE CAKE

One-fourth cup butter, $\frac{3}{4}$ cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{4}$ cups flour, $\frac{1}{2}$ cup raisins, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon allspice, $\frac{1}{2}$ cup nuts. Cream shortening and sugar, add well beaten eggs, sift flour, baking powder and spices and add alternately with milk. Add floured raisins and nuts last. Bake in moderate oven about 50 minutes.—*Mrs. Raymond A. Carlson.*

ROLLED OAT COOKIES

One-half cup shortening, 1 cup brown sugar, 1 egg, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups rolled oats, 1 cup chopped raisins, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ cup chopped nuts, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg. Cream shortening, adding sugar gradually. Then add beaten eggs, milk, rolled oats, raisins and nuts. Mix and sift dry ingredients before adding to the mixture. Drop from a spoon about two inches apart, on a well greased pan. Bake about 15 minutes. This makes about 35 cookies.—*Mrs. Jerre Watson.*

SOFT GINGER BREAD

Two eggs, 1 cup molasses, 1 cup sugar, $\frac{3}{4}$ cup lard, 1 cup buttermilk, 3 cups flour (level), 3 teaspoons ginger, 2 teaspoons cinnamon, 1 teaspoon cloves (ground), 2 teaspoons soda. Put soda into molasses, then into buttermilk and beat to foam. Mix dry ingredients. Cream lard and sugar. Add eggs, then soda, molasses and buttermilk. Put in dry ingredients. Bake in shallow pan about 30 minutes.—*Mrs. Fred Bryant.*

OATMEAL COOKIES

Three-fourths cup lard, 2 cups sugar, 2 eggs (beaten), $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, $\frac{1}{2}$ cup milk, 2 cups oatmeal, 1 cup raisins. Cream

the lard and sugar and add the beaten eggs. Add the flour, baking powder, salt and cinnamon alternately with the milk. Add the oatmeal and raisins. Drop from a spoon and bake in a moderate oven.—*Mrs. John Bibb.*

DELICIOUS WHITE CAKE

One-half cup butter, 2 cups sugar, $2\frac{2}{3}$ cups flour, 1 cup sweetmilk, whites of 5 eggs, 3 teaspoons Royal baking powder, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla. If baked in loaf, cook 1 hour and 15 minutes. If cooked in layer cake (3 layers); bake 35 to 45 minutes.—*Mrs. S. T. Darnell.*

OLD-FASHION FRUIT CAKE

One pound sugar, 1 pound butter, 1 pound flour, 1 pound eggs (dozen), 3 packages raisins, 3 packages dates, 3 packages currants, 3 packages figs, 1 pound almonds, 2 pounds cherries (crystallized), 2 pounds pineapple (crystallized), $1\frac{1}{2}$ pounds citron, 1 tablespoon nutmeg, 1 tablespoon cinnamon, 1 tablespoon allspice, 1 teaspoon cloves. Cream butter and sugar; alternate with eggs and flour. Add spices. Last add fruits, which have stood over night with $1\frac{1}{2}$ glasses of grapejuice. Bake in a very slow oven from 4 to 5 hours.—*Mrs. Thomas Hampson.*

RIBBON CAKE

Whites of 8 eggs, 4 cups flour, 3 teaspoons baking powder, 1 cup butter, 2 cups sugar, $\frac{1}{2}$ teaspoon salt, $1\frac{3}{4}$ cups milk, 1 teaspoon vanilla. Cream sugar and butter, sift flour and baking powder, add slowly, alternating with milk. At last add egg whites beaten stiff, then add vanilla.

SPONGE CAKE

Yolks of 3 eggs, $1\frac{1}{3}$ cups sugar, $\frac{1}{2}$ cup water, 2 cups flour, whites of 3 eggs, 1 teaspoon preferred flavoring. Beat yolks thoroughly, add sugar and beat well, then the water, flavoring, flour, baking powder, and lastly, fold in beaten whites. Bake in loaf for about 40 minutes. The mixture should be stiff and spongy.—*Mrs. Martha D. Cleveland.*

WHITE POUND CAKE

Twelve eggs (whites), 3 cups sugar, 1 cup butter (heaping), 1 cup sweetmilk, $4\frac{1}{2}$ cups flour (sifted well), 2 teaspoons baking powder. Cream sugar and butter. Add sweetmilk, flour, and beat well. Last, lightly fold in the whites (well beaten) and flavor. I find $\frac{1}{2}$ this quantity makes a very nice size cake (baked in layers).

A Favorite Filling—Yolks of 8 eggs, 2 cups sugar, $\frac{1}{2}$ cup butter. Cream and cook until thick (in double boiler) then slowly

stir in 2 cups seeded raisins, 1 cup grated cocoanut, 1 cup mixed nuts, 1 wine glass of wine or brandy. I generally use vanilla to flavor, however, the wine makes it very delicious.—*Mrs. L. S. Munford, Uniontown, Alabama.*

WHITE FRUIT CAKE

Six cups flour, 4 cups of sugar, 1 cup of sweet milk, $1\frac{1}{2}$ cups butter, 6 eggs. Beat the eggs with 2 cups of sugar, cream butter with other 2 cups and mix, add flour which has been sifted with baking powder. Add 1 pound of cocoanut to 1 pound of white raisins, 1 medium can of grated pineapple with juice, 1 pound of chopped nuts, $\frac{1}{2}$ pound candied cherries, $\frac{1}{2}$ pound candied pineapple. Flour all fruit well before adding to cake. Bake from $1\frac{1}{2}$ to 2 hours. Makes three good size cakes.—*Mrs. May Chadwell.*

JAPANESE FRUIT CAKE

One cup butter, 2 cups sugar, 3 cups flour, 1 cup milk, 4 eggs, 2 teaspoonfuls baking powder, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 cup raisins (chopped fine). Mix as any cake and divide the batter into 2 parts, baking 2 white layers, adding spices and raisins to one-half and bake in 2 layers. Put together with the following filling:

Japanese Filling—One cup sugar, 1 tablespoon cornstarch, $\frac{1}{2}$ cup boiling water, juice and rind of $\frac{1}{2}$ lemon, juice and rind of $\frac{1}{2}$ orange. Mix as given. Cook slowly until thick, then add 1 fresh grated cocoanut. Cool, put between layers.—*Mrs. G. E. Crowley.*

GINGERBREAD

Two cups molasses, $\frac{3}{4}$ cup butter, 2 tablespoons soda, 1 teaspoon ginger, 2 tablespoons cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 3 cups flour, 1 cup buttermilk, 1 egg, 4 teaspoons baking powder. Bring molasses and butter just to boiling point. Stir in soda and spices. Add flour, baking powder and milk alternately. Add egg beaten very light. Put in buttered warm tins and bake in quick oven for 15 minutes.—*Mrs. Forrest Barker.*

CORNSTARCH COOKIES

One-half pound butter, $\frac{3}{4}$ pound sugar, 1 package cornstarch sifted twice, 6 eggs unbeaten, 1 level teaspoon baking powder sifted with cornstarch. Cream butter and sugar. Add one egg at a time alternately with cornstarch. Beat well, cook in muffin tins.—*Mrs. Fred Patterson.*

SPONGE CAKE WITH CREAM FILLING

(Known as "New England Pie")

Three eggs, $1\frac{1}{2}$ cups of sugar, 2 cups of flour, $\frac{1}{2}$ cup of



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cold water, 1 teaspoon baking powder. Bake in quick oven in two layers.

CREAM FILLING FOR SPONGE CAKE

One pint sweet milk (put on to boil), 2 eggs, $\frac{1}{2}$ cup of sugar, 1 heaping tablespoon of flour. Beat these last three well together. Just as the milk comes to a boil stir in one tablespoon of butter and then the above mixture. Stir constantly until the cream thickens like mush. When cold, flavor to taste. Split the layers and fill.—*Mrs. D. D. Weaver.*

BUTTERSCOTCH COOKIES

Three cups brown sugar, 1 cup white sugar (granulated), $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 tablespoon soda, 4 well beaten eggs, 1 tablespoon vanilla, $\frac{3}{4}$ teaspoon salt, 6 cups flour, 1 tablespoon cream of tartar. Cream butter, lard and sugar, add the well-beaten eggs and vanilla. Sift the salt, soda, cream of tartar and flour together, then add to the other ingredients. Form into loaves and let stand in refrigerator over night. In the morning slice rather thin and bake in a moderate oven. All measurements are level.—*Mrs. Fred Patterson.*

DOUGHNUTS

One cup buttermilk with 1 teaspoon soda, 2 whole eggs, 1 tablespoon melted lard, 1 teaspoon salt, 1 teaspoon baking powder. Sift with as small quantity of flour as possible, then chill. Fry in grease just beginning to smoke.—*Mrs. Clarence Reeves.*

DATE COOKIES

One and one-half cups brown sugar, 1 cup Snowdrift, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 box dates, 3 eggs, 1 teaspoon soda dissolved in 3 tablespoons of water, 3 cups flour, 1 cup nuts. Make batter, roll and cut.—*Mrs. Robert Prather.*

ANGEL FOOD CAKE

One and one-half cups egg whites, $1\frac{1}{2}$ cups sugar, 1 teaspoon cream of tartar, 1 cup bread flour, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla. Beat egg whites until stiff, using large egg beater. Remove egg beater and add sugar mixed with cream of tartar, gradually folding in with a wooden spoon. Cut and fold in flour, mixed with salt and add flavoring. Turn into buttered angel food cake pan, cover and bake in a moderate oven for 20 minutes. Invert pan and let stand, when cake should, by its own weight, drop from pan.—*Mrs. Fred Reeves.*

TEA CAKES

Two cups sugar, 2 eggs, 1 cup lard, $\frac{3}{4}$ cup buttermilk, in which is dissolved 1 teaspoon baking powder and 1 teaspoon soda.

Work in enough flour to make soft dough. Roll thin and cut; cook in moderate oven.—*Mrs. Robert Prather.*

ALMOND COOKIES

Three-fourths cup lard, $\frac{3}{4}$ cup butter, 1 cup brown sugar, 3 eggs beaten light, 1 teaspoon baking powder, $4\frac{1}{2}$ cups flour (more if necessary), 1 teaspoon cinnamon, 1 teaspoon soda, 1 teaspoon salt, $\frac{1}{4}$ pound almonds blanched and rolled fine. Cream butter, lard (Snowdrift), nuts, sugar, add eggs, then other ingredients. Make in rolls, chill over night in ice box, slice thin and bake. These can be made and rolled out right away as for tea cakes.—*Mrs. Ben Sawyer.*

ANGEL FOOD CAKE

Eleven eggs (whites), $1\frac{1}{2}$ cups sugar, 1 cup pastry flour, 1 teaspoon cream tartar, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla extract. Beat whites with salt until frothy. Add cream tartar and beat rather stiff, but not dry. Fold into this the sugar, sifted 5 times, and then the flour, also sifted 5 times. Add vanilla, turn into an ungreased tube pan. Light gas oven full for 5 minutes before putting in cake. Then bake in slow oven for 30 minutes. Let cool before removing from pan.—*Mrs. S. E. Alverson.*

CHOCOLATE CUSTARD CAKE

One-half cup butter, 2 cups flour (sifted 3 times with 3 level teaspoons baking powder), 1 cup sugar, 3 egg whites, $\frac{2}{3}$ cup milk, $\frac{1}{2}$ teaspoon vanilla. Cream butter, adding sugar gradually, creaming mixture well. Add flour and baking powder mixture, one tablespoon at a time, alternating with tablespoon milk until all is mixed. Add flavoring; now fold in beaten egg whites and put batter into 2 well-greased layer cake tins; bake in moderate oven (about 325 F.) for 30 minutes; raise flame and brown lightly for 5 minutes.

Custard Filling—One cup sugar, $\frac{1}{3}$ cup flour, $2\frac{1}{2}$ cups milk, $\frac{1}{2}$ teaspoon vanilla, 3 egg yolks (well beaten). Mix sugar, flour and eggs, then stir in scalded milk. Cook in double boiler until thick; set aside to cool. When custard is cool, spread on one of the layers of cake and place other layer on top. Ice with chocolate icing.—*Mrs. Arthur Gerber.*

DATE LOAF

One box Dromedary dates, 1 cup sugar, 1 cup flour, 3 eggs (beat whites separately), 2 teaspoons baking powder, 1 tablespoon melted butter, 2 tablespoons milk, 1 teaspoon vanilla, 1 cup pecans. Mix ingredients as you would for a cake and bake in a slow oven.—*Ella Porterfield.*

DATE LOAF

One pound dates, 1 cup nuts, 1 cup sugar, 2 eggs (blend yolks with sugar), 3 tablespoons flour with 1 teaspoon baking powder, 1 teaspoon vanilla. Chop dates and nuts and roll in flour. Add sugar and egg yolks, fold in the whites. Bake 40 minutes in moderate oven.—*Mrs. Cecil Brummel.*

DATE BARS

One cup sugar, 2 eggs, 1 pound dates, 1 cup nuts, 1 cup flour, 1 teaspoon baking powder, pinch salt. Beat eggs, pour in salt, then mix other ingredients. Bake in hot oven.—*Mrs. Dwight Evans.*

ICE BOX COOKIES

Cream 2 cupfuls of brown sugar with 1 cup butter, 2 beaten eggs, 4 cupfuls flour sifted with 1 teaspoonful of soda, and 1 teaspoonful of cream of tartar. And lastly, 1 cup of chopped nut meats, make into a roll about 2 inches in diameter and place in the refrigerator. When you wish to bake the cookies, or a part of them, slice very thin, arrange in greased pans and bake in hot oven. This dough should be allowed to stand over night before being used.—*Mrs. Neil Sellers.*

OLD-FASHIONED TEA CAKES

Four eggs, 1½ cups sugar, 1 tablespoon lard, 1 tablespoon butter, 5 cups flour, 2 tablespoons baking powder, 1 teaspoon flavoring, pinch soda, pinch salt, 1 cup raisins. Work up together like biscuit. Roll out and cut with biscuit cutter and cook in hot oven.—*Mrs. Cecil Brummel.*

GINGER COOKIES

Beat 3 eggs, add 1 cup sugar, 1 cup of molasses, 1 cup of buttermilk with 1 teaspoonful soda dissolved in it, ½ cup butter, ½ cup lard. Ginger to taste. Bake in hot oven.—*Mrs. A. D. Welborn.*

Meats and Fish

SCALLOPED OYSTERS

One pint oysters, 4 tablespoons liquor off oysters, 2 tablespoons milk or cream, ½ cup stale bread crumbs, ½ cup cracker crumbs, ½ cup melted butter. Salt and pepper to taste. Mix bread and cracker crumbs and stir in butter. Put in thin layer in bottom of buttered baking dish. Cover with oysters. Sprinkle with salt and pepper. Add one-half each of oyster liquor and

cream. Repeat and cover with remaining crumbs. Bake 30 minutes in hot oven. Use only 2 layers of oysters.—*Mrs. McKibbin.*

PRESSED CHICKEN

One hen boiled until tender, leaving one cup of stock. Dissolve 2 tablespoons gelatin in stock, strain before using. Hard boil 4 or 6 eggs—yellows for dark meat, whites for white meat; 2 cups of celery cut fine; mayonnaise enough to moisten after mixing chicken, etc., with stock.—*Mrs. Hugh Walker.*

CHICKEN A LA KING

One pint chopped chicken, 4 hard-boiled eggs, 1 can mushrooms, small bottle stuffed olives, $\frac{1}{2}$ can pimientos, 1 green pepper, 1 pint chicken stock, 1 pint cream. Heat cream and stock together with 2 teaspoons flour, 1 tablespoon butter and yolks of 2 eggs, cayenne pepper and salt to taste. Let thicken and add chicken, eggs and mushrooms and olives. Serve on toast.—*Mrs. L. D. Gittings.*

PORK ROAST

Scrape and wipe roast. Rub in thoroughly salt, black pepper and 1 teaspoon mustard. Sear meat on all sides, then place in roaster and put in hot oven. Let cook about 30 minutes, lower heat and cook for about 3 hours. If it becomes too dry and inclined to burn, add cup hot water. When meat is done remove from roaster and make gravy by adding flour and water.—*Mrs. Alice R. Scarborough.*

HAM MOLDS

Two tablespoons gelatin, $\frac{1}{4}$ cup cold water, 3 cups tomato juice, a piece of bay leaf, 1 tablespoon minced onion, 3 cups minced ham, salt to taste. Soak gelatin in cold water. Add onion, bay leaf, sugar and salt to the heated tomato juice. Strain and add to gelatin. When the gelatin is dissolved, stir in the minced ham. Pour into individual molds and place in cold place to chill.—*Mrs. Fred Reeves.*

HAMBURGER ROLLS

Have 2 cups or more of ground steak. Season with salt and pepper, add enough fine bread crumbs to absorb the moisture. Make into rolls about the size of small sausages. Roll pie crust $\frac{1}{4}$ inch squares, wrap these around the hamburger rolls, moisten the edges and press together. Bake 40 minutes in a moderate oven. Serve with tomato sauce.—*Mrs. A. L. Carroll.*

STUFFED STEAK

One cup rice (cooked), 1 small onion, 1 bell pepper, steak about an inch thick. Salt and pepper the steak, chop onion and

pepper, add to rice and cover the steak with this. Roll the steak as you would a jelly roll. Tie with a string to hold the filling in. Bake until steak is tender. While baking add a number of pieces of butter and a small amount of water.—*Mrs. Raymond A. Carlson.*

MEAT LOAF

One pound ground beef, $\frac{1}{2}$ pound ground pork, 2 eggs, 1 cup bread crumbs, 1 onion, salt and pepper. Mix well together and make into loaf. Place in roaster, add 1 can tomatoes with 2 tablespoons of flour and enough boiling water to about half cover. Bake 1 hour, basting 2 or 3 times.

SALMON CROQUETTES

One can of salmon, mashed fine, salt and pepper to taste, 2 eggs, half as much bread crumbs as salmon. Make into rolls, dip in beaten eggs and then into cracker crumbs and fry.

MINCED OYSTERS

One quart oysters cut in pieces, 1 pint toasted biscuit crumbs, 4 eggs well beaten, juice of $\frac{1}{4}$ lemon, $\frac{1}{2}$ medium sized onion, $\frac{1}{4}$ pound butter, salt, pepper and Worcestershire sauce, 1 cup chopped celery, cooked until tender. Cook onion in butter, then add other ingredients well mixed and cook until thick. Place on oyster shells, cover lightly with bread crumbs, bits of butter and brown in oven.

BAKED SNAPPER

Put fish into biscuit pan, season with salt and pepper, pour over $\frac{1}{2}$ cup hot water, cover pan, bake 20 minutes, then baste with a sauce of lemon juice and melted butter. Continue this until fish is brown. When ready to serve garnish dish with parsley and lemon rings. Spanish mackerel may be prepared the same way.—*Mrs. Dan Walker.*

ESCALLOPED OYSTERS

Wash oysters; put a layer of crackers or bread crumbs into bottom of casserole, then layer of oysters. Season with salt, pepper and bits of butter. Repeat until dish is full with crumbs on top. Pour over milk to almost cover and bake.—*Mrs. Dan Walker.*

MEAT LOAF

Two and one-half pounds ground beef, $\frac{1}{2}$ pound pork, 3 eggs, 1 onion, $\frac{1}{2}$ can tomatoes, salt and pepper, bread crumbs. Mix the above ingredients thoroughly, add enough bread crumbs to make loaf easy to handle. Place in a baking dish and pour remainder of tomatoes and 1 cup of water around. Bake until tender. Serve with tomato sauce.—*Mrs. Dan Walker.*

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BARBECUE CHICKEN

Split young chicken down the back, put in pan with 2 cups of hot water and cook in oven $\frac{1}{2}$ hour. Then pour on following sauce: Three tablespoons tomato catsup, 2 tablespoons vinegar, 1 tablespoon lemon juice, 2 tablespoons water, 2 tablespoons Worcestershire sauce, 2 tablespoons butter, 3 drops Tabasco sauce, 1 pinch salt. Cook until chicken is tender.—*Mrs. Cecil Brummel.*

BARBECUE ROAST

Cook roast in oven until almost tender, then use above sauce.—*Mrs. Cecil Brummel.*

SPANISH STEAK

One layer Irish potatoes, sliced thin. Put these in skillet, then add 1 layer onion, 1 can tomatoes, 1 plank steak, 1 pinch salt and cook until steak is tender.—*Mrs. Cecil Brummel.*

MEAT LOAF

To 1 pound steak or 1 pound of pork (ground), add 1 heaping cup bread crumbs, 2 eggs, $\frac{1}{4}$ teaspoon sage, 1 small onion, 1 can tomato soup. Make into two loaves and bake in oven with slice of bacon on top of each until firm and done.—*Mrs. Cecil Brummel.*

Candies

GRAPEFRUIT STICKS (CANDY)

Cut grapefruit in strips; soak 24 hours in plain water. Boil and change water at least five times, just letting them come to boil. When tender put 4 cups of sugar and boil until thick syrup. Take out and roll in granulated sugar. Use coloring for any color preferred.—*Axis Club, Mrs. Cornish, Mrs. Castle.*

FRUIT CANDY

Two cups sugar, $\frac{1}{2}$ cup water, 1 cup dates, 1 cup figs, 1 cup pecans, $\frac{1}{2}$ cup raisins, 1 teaspoonful orange flavoring. Boil sugar and water until it makes a soft ball, when dropped in cold water. Turn off heat and stir in the nuts and fruits that have been cut in small pieces. Drop in orange flavoring (stir well). Pour on marble and cut in squares.

DIVINITY CANDY

Two cups of sugar, 1 cup water, $\frac{1}{2}$ cup white Karo syrup, 2 whites of eggs (well beaten), $\frac{1}{2}$ teaspoon vanilla. Mix sugar, water and syrup. Cook until well done; test by dropping a spoonful into a cup of cold water, being sure that it forms a hard ball.

Pour slowly into the whites of eggs, beating the mixture constantly. When all has been mixed and beaten, add nuts and vanilla and continue beating until it begins to look creamy. Drop with a tablespoon on buttered dish; add cherries or nuts on top before it gets hard.—*Miss Ethel Thomas.*

DATE AND NUT KISSES

Thirty dates cut in pieces, 1 cup pecans, chopped rather fine, 1 cup powdered sugar, white of 1 large egg, or 2 if eggs are small. Beat egg very stiff, add sugar gradually, beating until light and smooth. Add nuts and dates. Drop in small spoonfuls on greased pan, far apart. Cook in oven that is hot, but reduce the heat and cook slowly.

CARAMEL CANDY

Brown 1 cup sugar and keep warm. Combine $2\frac{1}{4}$ cups sugar, 1 cup milk, $\frac{1}{4}$ pound butter, 1 cup chopped nuts. Bring this to a boil and stir in caramelized sugar. Cook to firm ball and beat until ready to add flavoring and nuts.—*Miss Alice Pettus.*

CHOCOLATE DROPS

One can Eagle Brand condensed milk, 1 large block of sweet chocolate. Put this in a double boiler, cook $\frac{1}{2}$ hour, drop on plates.—*Mrs. Vann Evans.*

CREAMY FUDGE

Two cups sugar, 2 squares of chocolate, $\frac{1}{4}$ cup butter, 1 teaspoon vanilla, $\frac{3}{4}$ cup nuts, $\frac{1}{3}$ cup Crisco, $\frac{2}{3}$ cup milk. Mix in stew pan all ingredients with the exception of flavoring and nuts. Cook slowly and stir often until done. Test by soft ball when dropped in cold water. Be careful not to cook too long.—*Mrs. Martha D. Cleveland.*

PEANUT BRITTLE

Put a cup of granulated sugar in an iron skillet and stir until it becomes a syrup. Push back from flame and quickly stir in cup of peanuts, which has been parched. Add teaspoon of butter and tiny pinch of soda. Turn at once as thinly as possible on a greased slab or buttered paper. When cold break in pieces.

ENGLISH WALNUT CANDY

One and one-half cups brown sugar, 1 cup white sugar, 1 tablespoon of butter, 1 cup milk, 1 cup English walnuts. Boil sugar and milk until a little dropped in cold water forms a soft ball. Add butter. Remove from fire and beat until it begins to thicken. Add nuts and pour into buttered pan. Cut into squares.

AMERICAN FUDGE CANDY

Two cups sugar, $\frac{1}{4}$ cake of Baker's chocolate, 1 cup milk, 2 tablespoons butter. Mix sugar and milk and slowly bring to boiling point; melt chocolate and add stirring constantly; when nearly done add butter and cook until it reaches soft ball stage. Let cool, add 1 teaspoon of vanilla and beat until creamy. Pour into buttered dish. When cool cut into squares.—*Mrs. J. F. Green.*

Pickles

CUCUMBER PICKLE

Soak in brine the following: Two parts of vinegar, 1 part water, add spices. Drop cucumbers in this and let come to a boil. As soon as it begins to boil, put cucumbers in jars; pour boiling vinegar over and seal.—*Mrs. S. T. Darnell.*

PEPPER AND ONION RELISH

Peel 6 white onions, cut 6 red and 6 green peppers in halves and remove seed. Chop fine onions and peppers with half cup of parsley leaves. Cover the above with boiling water. Set a plate over it and let stand 5 minutes. Drain, add 1 cup of sugar, 2 teaspoons of salt and 2 cups of vinegar. Let boil $\frac{1}{2}$ hour. Seal in small jars.—*Mrs. B. E. Fulghum.*

MUSTARD PICKLE

After being chopped use 1 quart cabbage, 1 quart green tomatoes, 1 quart onions, 1 quart cucumber or cabbage, 4 large green peppers, 1 bunch of celery or celery seed, 1 cup of salt and 3 quarts of water. Pour over and let remain over night. Drain well, mix in a kettle.

SWEET PEACH PICKLE

Nine pounds Cling Stone peaches, 3 pounds sugar, 1 ounce cinnamon, 1 ounce cloves, 1 ounce allspice, 1 ounce mace, 1 quart of apple vinegar. Heat vinegar, sugar and spices boiling hot and pour over peaches, every day for 9 days.—*Mrs. D. D. Weaver.*

PICKLES

Three quarts green tomatoes, 12 green peppers, 1 large cauliflower, 2 quarts onions, 12 red sweet peppers, 1 large bunch celery, 12 large dill pickles. Slice all above and sprinkle with $\frac{1}{2}$ cup salt. Do not let stand. Two quarts vinegar, 5 cups sugar, 1 cup flour, 3 tablespoons mustard, 2 teaspoons tumeric. Dissolve sugar in vinegar. When it comes to boil pour ingredients in.

Then mix flour, mustard and tumeric together. Dip out enough boiling vinegar to make a thick paste and pour in boiler with other ingredients. After all this comes to a boil and boils 15 minutes, it is ready to come off.—*Mrs. Robert Prather.*

MUSTARD PICKLE

Three quarts green tomatoes (after cut), 2 quarts white onions, 1 dozen red sweet peppers, 1 dozen green sweet peppers, 1 dozen large dill pickles, 1 stalk celery. Slice all moderately fine and sprinkle with $\frac{1}{2}$ cup salt. Take 2 quarts vinegar and 5 cups sugar, let it get hot and pour over above ingredients. Let come to a boil. Have dissolved with some of the cold vinegar 1 cup of flour, 2 tablespoons tumeric, 3 tablespoons mustard and mix all together. Let boil 5 minutes. Put in air-tight jars. This makes 8 quarts.—*Mrs. R. M. Ingram.*

BREAD AND BUTTER PICKLES

Six and one-half pounds of cucumbers sliced, 6 large onions sliced and salted, 3 cups of vinegar, 1 cup of water, 2 cups of sugar, 1 teaspoon of salt, 1 teaspoon of pepper, 1 teaspoon of celery seed, 1 teaspoon of mustard, 1 teaspoon of tumeric. Mix all together and soak for 1 hour and then cook until mixture turns yellow.—*Mrs. Layton Smith.*

Salad

CREAM CHEESE SALAD

One flat can pineapple, 1 cup sugar, juice of one lemon. Cook the above for 10 minutes. Dissolve 1 envelope of gelatin in $\frac{1}{2}$ cup cold water and 2 cups boiling water. When beginning to congeal add 1 cup grated cheese, $\frac{1}{2}$ pint whipped cream. Add first mixture and congeal.—*Eleanor Gay.*

WALDORF SALAD

Mix equal quantities of cut apples and celery, moisten with mayonnaise. Garnish with celery and canned pimientos cut in strips or fancy shapes. Remove tops from red or green apples, scoop out inside pulp, leaving just enough adhering to skin to keep apples in shape. Refill shells thus made with the salad, replace tops, and serve on lettuce.—*Mrs. John F. Boozer.*

FRUIT SALAD

One pint mayonnaise, 1 pint cream before whipped, 1 tablespoon gelatin, 1 cup boiling water, 1 large can pineapple, 1 large can white cherries, $\frac{1}{4}$ pound blanched almonds. When gelatin

begins to thicken, put in the mayonnaise and let it stiffen. Then add the fruit (no juices) which has been cut in medium pieces, whipped cream, and pour into individual molds. This will make about 18 or 20 molds.—*Mrs. Ben Sawyer.*

ASHVILLE SALAD

One cup grated cheese, $\frac{1}{2}$ cup celery, $\frac{1}{2}$ cup almonds, $\frac{1}{2}$ teaspoon salt, 1 package Knox gelatin, $\frac{1}{4}$ cup olives, 1 can tomato soup, $\frac{1}{4}$ cup green peppers and 2 cups water. Dissolve gelatin in water, mix in ingredients, place in molds in refrigerator until congealed. Serve cold.—*Mrs. Van Evans.*

FRUIT SALAD

One cup diced apples, $\frac{1}{4}$ cup chopped nuts, 1 cup bananas, $\frac{1}{2}$ cup chopped celery, $\frac{1}{4}$ cup raisins and 1 cup oranges. Mix ingredients stirring in a mayonnaise made of 1 teaspoon prepared mustard, 1 tablespoon sugar, $\frac{1}{2}$ cup Wesson oil, place in refrigerator until cool.—*Mrs. Vann Evans.*

CREOLE SALAD

One pint sliced cabbage, $1\frac{1}{2}$ cups sliced onions, 1 green pepper (cut in rings), 2 pimientoes, 2 tomatoes and 4 minced olives. Mix well and serve with French dressing.—*Miss Alice Pettus.*

FRENCH SALAD

For each plate: One slice pineapple (large), 1 slice tomato (smaller) and 1 slice orange (still smaller). Serve in pyramid on lettuce with desired dressing.—*Miss Alice Pettus.*

PRESSED CHICKEN

One hen, 3 cups chicken stock, 2 bell peppers, 1 package Knox gelatin, 2 small pickles, 1 bunch celery, 4 hard-boiled eggs, 1 lemon (juice), 1 can small English peas, salt and pepper. Soak gelatin in 1 cup cold stock. Chop chicken, celery, eggs and peppers. Dissolve gelatin in remaining 2 cups of warm chicken stock, add lemon juice. When it begins to congeal, add other ingredients. Pour into 1 large mold or in individual molds and put on ice to congeal.—*Mrs. S. E. Alverson.*

CHICKEN ASPIC

One hen (cut in small pieces), 4 cups stock seasoned with celery, salt and pepper, 1 box Knox gelatin (both packages dissolved first in cold water), 1 bunch of celery, 1 small can pimento, pecans or almonds, if desired. Season well with salt, pepper, Worcestershire sauce, lemon juice, to taste. When stock is luke warm, put in all ingredients and add 1 cup mayonnaise. Put in molds to congeal. This will make about 20 or more molds.—*Mrs. Ben Sawyer.*

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PERFECTION FRUIT SALAD

One package of gelatin, $\frac{1}{2}$ cup cold water, 2 cups boiling water, $\frac{1}{2}$ cup sugar, 3 cups fruit, cut in neat even pieces, and $\frac{1}{2}$ cup lemon juice. Soak gelatin in cold water 5 minutes, add boiling water, lemon juice and sugar. Strain and when mixture begins to thicken, add fruit, using cherries, oranges, grapes, bananas or canned pineapple, alone or in combination. Turn into mold first dipped in cold water and chill.

SALAD

Two large cans sliced pineapple, $1\frac{1}{2}$ pounds marshmallows, 1 pint whipping cream, and 1 cup nuts if desired. Drain pineapple and cut into small pieces. Cut marshmallows into small pieces. Whip cream until stiff and fold dressing into cream. Add pineapple, marshmallows and nuts. Place on ice for about 4 hours.—*Mrs. B. E. Fulghum.*

CONGEALED SALAD

Two cans each of pears, Royal Ann cherries, pineapple, $\frac{1}{2}$ pound of marshmallows (cut in pieces), 1 can of pecans, $1\frac{1}{2}$ cups mayonnaise, 1 teaspoon salt, 1 quart of cream whipped, 1 35c bottle of maraschino cherries and 3 tablespoons of Knox gelatin. Soak gelatin in cold water and dissolve with some of the fruit juice heated to boiling point; add marshmallows when it begins to cool. Cut up fruit, chop nuts, mix together, using all of juices; add gelatin, which has become thoroughly cool, but not beginning to set. Place on ice. When mixture begins to set, add whipped cream and mayonnaise; stir occasionally until very thick, then pack in round paper containers and freeze by packing in ice and salt, or put in hardening room at local creamery. This serves 24 people.—*Mrs. J. D. Stewart.*

TOMATO ASPIC

One can tomatoes, 1 small onion, 1 cup minced celery, $\frac{1}{2}$ cup minced peppers, 1 small bottle olives, 6 cloves (put in muslin bag), 2 tablespoons sugar, 6 tablespoons lemon juice, 1 package gelatin (dissolved in $\frac{1}{2}$ cup water), salt and cayenne. Mix tomatoes, sugar, onion cut fine, salt, pepper and cloves. Boil down and strain through sieve. Then add to other ingredients, and mix with gelatin previously dissolved. Pour into molds and congeal. This serves 8 people.—*Ella Porterfield.*

CHICKEN ASPIC

Two hens, 6 or 7 pounds, cut fine, 2 packages Knox gelatin (plain), 1 pint chicken stock, 2 cups celery, 1 can pimento, 1 bottle stuffed olives, 1 cup nuts, 1 cup mayonnaise, 3 or 4 hard-boiled eggs (run through sieve) and 1 green pepper, Worcestershire

sauce, lemon juice and salt. Soak gelatin in cold water 5 minutes. Heat chicken stock and dissolve gelatin.—*Mrs. J. T. McGlothlin.*

FROZEN FRUIT SALAD

One large can fruit salad, $\frac{1}{4}$ large can apricots (peeled), $\frac{1}{4}$ box marshmallows (cut up), $\frac{1}{4}$ bottle maraschino cherries, $\frac{3}{8}$ cup mayonnaise, $\frac{3}{4}$ pint double cream, $\frac{1}{2}$ cup sugar, and salt. Drain the juice from the fruit, cut fruit in small pieces and chill. Whip cream stiff, mix it with the mayonnaise, add sugar and fruit. Pack and freeze. This will serve ten or twelve people. Serve on lettuce leaf with a cream dressing.—*Mrs. E. D. Sayers.*

FRUIT SALAD

Dressing—Four egg yolks, 4 tablespoons vinegar, 4 tablespoons sugar, 1 teaspoon salt and $\frac{1}{2}$ teaspoon mustard (sprinkle of paprika). Mix and cook till very thick paste in double boiler, add one dozen marshmallows and allow to melt (blend well). When cool add one cup blanched chopped almonds, one-half cup cream whipped. Serve on slice of pineapple and apricot on lettuce. Serves 10 people.—*Mrs. Fred Bryant.*

FROZEN SALAD

One pint cream (before whipped), $\frac{1}{2}$ pound marshmallows, 1 small can of large white cherries, 1 small can diced pineapple, $\frac{1}{2}$ pound blanched almonds and 2 blocks of Philadelphia cream cheese.

Dressing—Two egg yolks, 4 tablespoons vinegar, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon salt, 1 teaspoon flour, 1 teaspoon mustard (scant), and 1 teaspoon butter (scant). Cook and let cool. Whip pint of cream stiff and add dressing, fruits and nuts, except pineapple. Pack this in ice and salt for one hour. Then add pineapple and let stand 2 hours.—*Mrs. J. T. McGlothlin.*

"TONGUE SALAD"

Three egg yolks (beat until light), 3 cups of boiling water (pour on egg yolks), 1 package gelatin (dissolved, mix with water and eggs), 2 cans lunch tongue (grind and mix with gelatin), 1 cup almonds cut up, 2 peppers ground well, salt and pepper. When gelatin begins to congeal, mix one pint of whipped cream.—*Mrs. W. T. Durrett.*

"PERFECTION SALAD"

One package Knox gelatin, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup mild vinegar, 2 tablespoons lemon juice, 2 cups hot water, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, 1 cup cabbage, 1 cup celery and 2 pimientos. Soak gelatin in cold water five minutes, add vinegar, lemon juice, boil-

ing water, sugar and salt. Strain remaining ingredients, when mixture begins to stiffen add remaining ingredients.—*Mrs. W. T. Durrett.*

"CARROT SALAD"

One cupful of carrots, 1 small onion and 1 cup lettuce (shredded). Mix these ingredients and season with pepper and a little vinegar. Serve on crisp lettuce topped with a large helping of mayonnaise. Nuts will improve the flavor.—*Mrs. Martha D. Cleveland.*

"CARROT SALAD"

Two carrots (grated), 1 diced apple, 1 small can crushed pineapple, 1 package lemon jello, juice of 1 lemon, pinch of salt and nearly a pint of water.—*Mrs. Joe Spradley.*

TOMATO ASPIC

One and one-half tablespoons gelatin, $\frac{1}{2}$ cup cold water, 2 cups tomatoes, $\frac{1}{2}$ small onion, 1 clove, $\frac{1}{2}$ teaspoon celery salt or celery, salt and pepper to taste. Soak gelatin in cold water 5 minutes, meanwhile combine all other ingredients and cook 10 minutes. Strain, add gelatin and stir until dissolved. Pour into cold wet molds. This serves six people.—*Mrs. Thomas Hampson.*

Pies and Puddings

MAPLE MOUSSE OR PARFAIT

Four eggs, 1 cup hot maple syrup and 1 pint whipped cream. Beat eggs slightly and slowly pour in the hot syrup. Cook in double boiler until it thickens. Cool and add whipped cream. Pack in ice and salt for three hours. (Delicious.)—*Mrs. T. D. Gittings.*

LEMON PIE

One cup sugar, 1 lemon, small piece of butter, 3 eggs, 1 cup milk and a pinch of salt. Separate the eggs, cream the yolks of eggs and one white with sugar. Add cup of milk, the grated rind and juice of lemon, salt and butter. Cook in a double boiler until done. Put in pie crust that has been baked in pie plate. Whip the two remaining whites to a froth, add two tablespoons of sugar for a meringue and put over pie. Put in stove and brown a light brown.

Pie Crust—Two cups flour, $\frac{1}{4}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup shortening and 3 tablespoons cold water. Sift the dry ingredients together. Work in shortening with a knife. Moisten the dough with water. Roll thin. Bake in a pie plate.—*Mrs. Chew.*

THREE LEMON PIES

Six eggs, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups water, 1 tablespoon flour to each egg, 2 lemons (including grated rinds) and 2 tablespoons butter. Bake pie crusts and then cook the lemon custard in double boiler till thick, then spread into the baked crusts. The whites of eggs are used for meringue. To make meringue, beat whites stiff and sift into the stiffly beaten whites, as many tablespoons of sugar as there are whites. Spread evenly on the three custards and bake two minutes under the gas flame.—*Mrs. L. H. McKibbin.*

BUTTERSCOTCH PIE

Two eggs separated, 1 cup brown sugar, 1 heaping tablespoon flour, 2 or 3 drops Mapleine, $\frac{1}{4}$ cup cold water, $\frac{3}{4}$ cup boiling water and 1 heaping tablespoon butter. Mix sugar and flour thoroughly add cold water, boiling water, butter and well-beaten yolks. Beat well, add Mapleine and cook until real thick, stirring constantly. When cool put into baked crust. Make meringue of whites of eggs, 2 tablespoons sugar. Cover pie with this meringue and brown in moderate oven 15 minutes, or until a delicate brown.—*Mrs. H. F. Montgomery.*

CARAMEL PIE

Two cups brown sugar, 3 tablespoons butter, 1 cup milk, 2 teaspoons flour, 1 cup water and yolks of 3 eggs. Add just enough water to butter and sugar to dissolve and cook down to thick syrup. Add the flour made smooth with the water, the milk and yolks of eggs and let cook until thick like custard. Bake the pastry, then put in filling, spread on meringue and brown in oven. This makes two pies.—*Mrs. B. T. Waites.*

PINEAPPLE PIE

Two egg yolks, 2 tablespoons flour, 1 cup pineapple, $\frac{3}{4}$ cup of sugar, $1\frac{1}{2}$ cups sweet milk and 1 pinch of salt. Mix eggs and sugar, then flour, pour milk in gradually. When thoroughly mixed cook in double boiler until thick. Then add pineapple. Put in crust and bake with meringue.

Meringue—Beat 3 egg whites until stiff, then add 6 tablespoons sugar and beat till smooth. Then put on top of pie and brown.—*Mrs. A. W. Persons.*

LEMON PIE

One cup sugar, 3 egg yolks, 3 level tablespoons flour, small piece of butter, grated rind of 1 lemon, juice of $1\frac{1}{2}$ lemons and 1 cup boiling water. Mix sugar and flour, add grated rind and juice of lemons. Then add egg yolks. Stir in 1 cup of boiling water, cook until thick.—*Mrs. Thomas Hampson.*

BUTTERSCOTCH PIE

One cup sugar, 3 eggs, 1 cup milk, 3 level tablespoons flour, salt, butter size of walnut and 1 teaspoon vanilla. Brown 4 tablespoons sugar and then add to other ingredients. Cook until thickens, add vanilla. Turn this into pie crust.—*Mrs. Thomas Hampson.*

LEMON TARTS

One cup boiling water, 3 eggs, 1 tablespoon butter, 1 tablespoon corn starch, 1 cup sugar and 2 lemons (rind and juice). Mix corn starch and sugar and add to water. Boil five minutes, then add rind and juice of lemons. When cool add well-beaten yolks and butter, cook until thick. Prepare pastry shells and bake with meringue on top.—*Mrs. Hugh Walker.*

DATE PIE

One cup dates (cooked and sieved), 1 egg, 1 tablespoon sugar, $1\frac{1}{2}$ cups milk and salt. Bake in one crust and sprinkle with cinnamon and nutmeg.—*Mrs. Forrest A. Barker.*

CHESS PIE

Four eggs, 1 cup butter, $1\frac{1}{2}$ cups sugar, 1 lemon chipped and 2 tablespoons citron chipped. Cream butter and sugar, 1 whole egg and 3 yolks, till smooth, add citron and lemon. Bake in pie crust. Beat whites of remainder of eggs and add scant tablespoon of sugar. Cover pie and brown in slow oven.—*Mrs. Robert Prather.*

DATE PIE

Two cups sugar, $\frac{3}{4}$ cup butter, $\frac{3}{4}$ cup milk, 1 cup pecans and 1 box dates (cut and floured), 4 eggs beaten separately and a pinch of salt. Cream sugar and butter, add yolks, salt and milk, nuts and dates floured and fold in whites beaten stiffly. Cook in rich pie crust. This makes 2 pies.—*Mrs. Robert Prather.*

SYRUP CUSTARD

Boil 1 cup of syrup till very thick, remove from fire and let cool. Beat 2 eggs separately, add 1 teaspoon of sugar to yolks. Mix all together and add 1 tablespoon of butter. Bake in rich pie crust.—*Mrs. Robert Prather.*

ORANGE CREAM PIE

Three eggs, 1 cup sugar, juice of 1 lemon, grated rind of 1 orange, 1 tablespoon butter, 2 tablespoons cornstarch, juice of 3 oranges, grated rind of 1 lemon and 1 cup water. Beat yolks and whites of eggs separately. Mix cornstarch and sugar. Add water, orange juice and grated rind. Cook in double boiler until thick. Add the 3 well-beaten egg yolks, return to stove, cook un-

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til eggs are set. Cool mixture, pour cooled mixture into baked plain pastry shell. Pile meringue on top, bake in moderate oven until meringue is light brown.—*Mrs. Arthur Gerber.*

DATE PUDDING

One-fourth pound of vanilla wafers, 1 box dates, 1 cup sugar, 3 eggs, 1 teaspoon vanilla and 1 cup nuts. Beat eggs well, add sugar, crumbled wafers, nuts and vanilla. This makes a stiff batter. This should be baked in a shallow pan, well buttered. Cook slowly about $\frac{3}{4}$ hour. Serve with cream.—*Mrs. R. R. Cole.*

DATE PUDDING

Two eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, 1 teaspoon baking powder, pinch of salt, 1 package Dromedary dates and 1 cup pecans. Beat eggs thoroughly and add sugar. To this mixture, add flour, salt and baking powder, which have been sifted. Chop nuts and dates into small pieces and add to above. Pour into small cake pan and bake in moderate oven for 45 minutes. When cool cut in squares and serve with whipped cream. This serves six people.—*Mrs. B. E. Fulghum.*

UNEEDA BISCUIT PUDDING

(Six Uneeda biscuits and $\frac{1}{2}$ cup walnuts crushed fine and mixed), 4 egg yolks beaten, $\frac{3}{4}$ cup sugar, 1 teaspoon vanilla, 1 teaspoon baking powder. Mix these ingredients and add to the

above, the 4 egg whites beaten stiff and folded in last. Bake in a large pie plate, or in two layer cake pans in a slow oven. If baked in pie dish, cut like a pie and put whipped cream on top.—*Mrs. E. L. Sayers.*

PRUNE PUDDING

One pint milk, 4 eggs and 1 cup prunes. Beat yellows, then add 4 heaping tablespoons sugar and 4 level tablespoons flour. Stir in hot milk and cook until stiff, in double boiler. Beat whites stiff and add 4 level tablespoons sugar. Mash enough prunes to make a cupful and add to the whites. Bake until a light brown. Serve cold with yellow on bottom, white next and whipped cream.—*Mrs. L. A. Warnock.*

SOFT GINGER BREAD PUDDING

One cup of lard and butter, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup sugar, 2 teaspoons soda dissolved in 1 cup boiling water, 1 cup syrup, 1 teaspoon each of cinnamon, ginger, salt and nutmeg, and $\frac{1}{2}$ teaspoon cloves. Cream butter, lard, and sugar, then add syrup, flour sifted with spices and salt, alternately with boiling water. Last, add two well-beaten eggs, pour in paper-lined greased pan and bake in moderate oven. Serve with clear sauce and whipped cream.—*Mrs. John D. Stewart.*

Desserts

MAPLE MOLD

One and one-half cups brown sugar, $\frac{1}{3}$ cup corn starch, 3 eggs, 1 cup nuts and 2 cups boiling water. Dissolve corn starch in a little cold water, then pour boiling water over sugar and add dissolved corn starch and cook until it begins to thicken; pour over stiffly beaten whites of eggs. Beat thoroughly and add one cup nuts and teaspoon vanilla. Take egg yolks and make custard.

CUSTARD FOR MAPLE MOLD

One pint sweetmilk, 3 egg yolks, $\frac{1}{2}$ cup sugar and pinch of salt. Bring milk to scald, pour hot milk over other ingredients. Place on stove and add one-half tablespoon of cornstarch dissolved in water; add to these ingredients and stir constantly and add vanilla. When cold, serve with maple mold, whipped cream and nuts.—*Mrs. W. T. Durrett.*

APRICOT MARMALADE

One-half pound dried apricots, 6 cups sugar, 4 cups water and 2 oranges. Wash apricots in hot water—drain dry. Use

medium size knife in food chopper and grind. Cover with water and let stand overnight. The next morning add sugar and oranges (ground fine). Boil about 30 minutes.—*Miss Virginia Cater.*

ORANGE CHARLOTTE

One-half envelope gelatin, $\frac{1}{4}$ cup cold water, $\frac{1}{2}$ cup boiling water, 1 cup sugar, 2 tablespoons lemon juice, 1 cup orange juice and pulp, whites of three eggs and lady fingers. Soak gelatin in cold water five minutes and dissolve in boiling water. Add sugar and when dissolved add lemon juice; strain, cool, add orange juice and a little grated rind. When begins to thicken, beat, then add whites of eggs beaten stiff and beat thoroughly. Turn into mold lined with lady fingers.—*Miss Eleanor Gay.*

CHOCOLATE WAFER DELIGHT

Whip one pint cream very stiff, sweeten and flavor to taste. Use small chocolate wafers and in molds alternate layer of wafers with whipped cream. Place in ice box and let stand for three or four hours before serving. Garnish with cherry or pineapple marmalade. Vanilla wafers may substitute for chocolate.—*Mrs. B. E. Fulghum.*

CAFE PARFAIT

One pint cream, $\frac{1}{2}$ cup sugar and 4 tablespoons strong coffee. Beat cream and sugar stiff; add coffee. Put in can with light cover and pack in ice and salt for several hours, stirring two or three times while freezing. Serve in parfait or sherbet glasses with whipped cream on top.—*Mrs. E. L. Sayers.*

DELICIOUS DESSERT

One box graham crackers, 1 box dates, 1 box marshmallows and 1 cup nuts. Mix with the juice of one can of pineapple.—*Mrs. Leslie Longshore.*

BROWNIES

One cup sugar, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup butter or $\frac{1}{4}$ if making cookies, 1 cup black walnuts, 1 teaspoon vanilla, $\frac{1}{4}$ cup Baker's chocolate and 2 teaspoons cocoa. Beat eggs well together, add sugar and flour. Melt butter and chocolate; add to first mixture. Add vanilla and nuts. Bake in medium oven slowly for 20 or 25 minutes. Cut in squares and top with whipped cream.—*Mrs. Leslie Longshore.*

DESSERT

Two eggs (beaten well) and $\frac{3}{4}$ cup sugar. Stir well 1 teaspoon baking powder in 2 tablespoons flour. Sift together. Add 1 cup each of dates and English walnuts. Put in greased pan

and sprinkle with cinnamon. Bake in slow oven 35 or 40 minutes.

BAKED APPLES

One-half dozen medium sized apples; pare and remove core. Fill hollows with small lump of butter and 2 teaspoons sugar. Bake about 30 minutes. Serve with whipped cream.—*Mrs. B. E. Fulghum.*

ORANGE MARMALADE

Four oranges and 4 lemons. Slice oranges thin, slice two lemons thin and squeeze juice of two lemons; add 11 cups of water. Allow to stand overnight. Cook one hour the next day. Set aside for 24 hours, then add 11 cups sugar and cook until it jellies.—*Mrs. L. S. Munford.*

CREAM PIE

Yolks of 5 eggs, 2 cups milk, $\frac{1}{4}$ cup butter, 1 cup sugar and 2 tablespoons corn starch or flour. Bake on crust and use whites of eggs for meringue.—*Mrs. S. T. Darnell.*

SOFT GINGER BREAD

One cup syrup, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup water, 1 teaspoon soda and 1 pinch salt. Add flour to make stiff batter. Add fruit and flavoring.—*Mrs. S. T. Darnell.*

Vegetables

STUFFED PEPPERS

Six bell peppers, $\frac{1}{2}$ pound round steak, 1 can tomatoes, 1 can potted meat, 1 corn muffin, 3 tablespoons catsup, 3 tablespoons Durkee's salad dressing, 3 tablespoons Worcestershire sauce, salt to taste and 1 egg (well beaten). Cut tops out of five peppers; boil till tender. Take steak, pepper and muffin through food chopper. Add other ingredients. Cook till meat seems done on top of stove. Fill peppers and bake in oven.—*Mrs. Robert Prather.*

SPAGHETTI A LA CREOLE

One package spaghetti, 1 pound hamburger, 1 green pepper, 1 large onion and 1 can tomatoes. Cook and drain spaghetti and set aside; cut pepper and onion very fine and simmer in pan in a little butter until hot through. Add tomatoes and simmer until tender. Add hamburger, salt and pepper. When meat is thoroughly done, add spaghetti. Serve very hot.—*Mrs. Alice R. Scarbrough.*

CORN FRITTERS

Make a rich batter of 2 well-beaten eggs, $1\frac{1}{2}$ cups of flour, 2 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon melted butter, $\frac{1}{2}$ cup cream, 1 tablespoon sugar, beat in 2 cups of canned corn. Drop by spoonfuls on hot, greased griddle.

GREEN PEPPERS CORN-FILLED

Parboil green sweet peppers and fill each one with 2 tablespoons of cooked corn, 1 tablespoon of minced ham, 1 teaspoon melted butter, 1 tablespoon of milk and salt to taste. Cover with cracker crumbs and bake in moderate oven.

ASPARAGUS LOAF

Eight or 10 crackers (rolled), 1 cup cream or milk, 2 eggs (well-beaten separately), 1 teaspoon salt, 1 teaspoon butter, 1 teaspoon onion juice and 2 cups chopped asparagus (use asparagus liquor). Add whites of eggs last, just before putting in oven. Cook in hot oven about 20 minutes.—*Mrs. J. T. McGlothlin.*

CREOLE PEAS

One can English peas (small peas), 1 can mushrooms, 1 tablespoon catsup, 1 tablespoon chilli sauce, 1 tablespoon Worcestershire sauce, small lump of butter and salt and pepper. Drain peas and mushrooms. Add to this catsup, chilli sauce, Worcestershire sauce, salt, pepper and butter. Bring boiling point and serve while hot.—*Mrs. B. E. Fulghum.*

ESCALLOPED CORN

To 1 can of corn use $\frac{1}{2}$ cup of milk, 1 egg and seasoning. Beat eggs, add milk, stir thoroughly. Add corn, cover with buttered bread crumbs, dot with butter. Bake one-half hour (or until thoroughly set).—*Mrs. A. L. Carroll.*

SEVEN-MINUTE CABBAGE

Select a green head of cabbage, shred and drop into salted boiling water. Boil very fast for seven minutes. Serve with butter, pepper and salt.—*Mrs. A. L. Carroll.*

IRISH POTATO TURNOVERS

Two cups mashed potatoes, 1 cup meat (leftover), 1 egg, 1 tablespoon flour and salt and pepper. Mix well, turn out on a floured board, roll carefully and cut in circles, size of a saucer. On each circle place a tablespoonful of meat, finely chopped and highly seasoned. Double over and pinch the edges together. Place in a well-buttered pan and allow to brown in oven.—*Mrs. Van Evans.*

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SPANISH RICE

One cup water, 1 onion, $\frac{1}{2}$ pound ground beef, 2 cups cooked rice, 1 cup creole sauce, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt and cayenne pepper to taste. Brown ground beef in deep skillet until well browned; add onion, browning slightly; add water creole sauce and cooked rice. Cook slowly until sauce is thick.

Creole Sauce—Two cups tomato juice and $\frac{1}{2}$ cup green pepper. Cook until pepper is tender, add sugar and salt and pepper.—*Mrs. Arthur Gerber.*

SWEET POTATO BALLS

Two cups hot riced sweet potatoes, 3 tablespoons butter, $\frac{1}{2}$ teaspoon salt, 1 beaten egg and dash of pepper. Shape in small balls, roll in flour, fry in deep fat and drain. If potatoes are very dry, it will be necessary to add hot milk to moisten.—*Lenore Formby.*

CANDIED YAMS WITH MARSHMALLOWS

Peel and slice yams. Place in a pan, add butter and enough sugar to cover. Cook in moderate oven. When done, remove from oven and cover with marshmallows. Place back in oven and leave until marshmallows are a golden brown. Serve hot.—*Mrs. B. E. Fulghum.*

Icing and Dressing

PINEAPPLE DRESSING

One cup pineapple juice, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ tablespoons flour, juice of 2 lemons, 2 eggs (well beaten), butter size of walnut. Cook until thick in double boiler and chill. When cold, whip one-half pint of cream and add to mixture. This is delicious on fruit salads.—*Mrs. A. L. Carroll.*

COOKED SALAD DRESSING

One egg, $\frac{1}{2}$ teaspoon mustard, 1 teaspoon sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup vinegar, $\frac{3}{4}$ cup sweetmilk, lump of butter, pepper. Beat egg with dry ingredients, add milk and butter. Stir in vinegar. Stir constantly while cooking thick.—*Mrs. Cecil Brummel.*

TOMATO SAUCE

One can tomato soup, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon allspice, pepper and butter size of an egg. Cook until thick and serve hot or cold with meats.—*Mrs. Cecil Brummel.*

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THOUSAND ISLAND DRESSING

First make stiff mayonnaise and then add to it 1 teaspoon catsup, 2 teaspoons ground green pepper, 3 teaspoons parsley, 4 teaspoons ground celery, 5 teaspoons ground beets and 6 teaspoons hard-boiled egg.—*Mrs. L. H. McKibbin.*

NEVER FAILING CRANBERRY SAUCE

One quart cranberries, 1 pint sugar and 1 pint cold water. Let cook 20 minutes, counting time from the boiling point.—*Mrs. W. T. Durrett.*

CARAMEL FILLING

Place 1 cup of sugar in a pan to melt and brown, then add 3 cups of sugar, $\frac{1}{4}$ pound of butter, 2 cups of sweet milk. Let this boil until it makes a soft ball when dropped into cold water; take off of the fire and beat until it begins to cream, then stir in 1 cup of any kind of nuts.—*Mrs. R. H. Stickney.*

QUICK CHOCOLATE ICING

Four level tablespoons cocoa, $1\frac{1}{2}$ cups confectioners' sugar, 1 tablespoon butter (melted) and boiling water. Mix sugar and cocoa, then add boiling water, 1 tablespoon at a time until smooth to spread.—*Mrs. Arthur Gerber.*

CARAMEL ICING

Three cups sugar, 1 can Pet milk (small) and $\frac{1}{2}$ pound butter. Boil this mixture hard while you brown three-fourths cup of sugar in iron pan. When melted add to first mixture, beat hard and remove from fire.—*Mrs. Thomas Hampson.*

DRESSING

One-half cup flour, $\frac{1}{2}$ cup mustard (dry), 2 cups sugar, 1 tablespoon tumeric, butter size of an egg and 1 quart vinegar. Mix well and stir constantly while cooking 10 minutes. This fills three quart jars.—*Mrs. Leslie Longshore.*

CARAMEL FILLING

One cup sweetmilk, 3 cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ teaspoon vanilla, $\frac{1}{4}$ cup sugar (burned) and $\frac{1}{4}$ cup boiling water to make caramel. Burn one-fourth cup sugar until melted dark brown. Add the boiling water; cook until well blended and no lumps. Put caramel and all other ingredients in boiler and boil rapidly, stirring constantly (10 minutes) after it begins to boil. When thick, place in vessel in cold water, beat until thick and creamy.—*Kate Cowden.*

HONEY CREAM DRESSING

To a cup of mayonnaise add a heaping tablespoon of strained

honey and one tablespoonful of lemon juice. Beat well.—*Frances Lesley*.

MANNA SALAD (Dressing for Salad)

Take yolks of 6 eggs and beat thoroughly. Add 1 cup of weak vinegar, 1 tablespoon corn starch and sweeten to taste. Cook thick in double boiler. Let cool.

TOMATO AND CHEESE DRESSING

One cup grated cheese, $\frac{1}{2}$ cup mayonnaise, $\frac{1}{2}$ can tomato soup and 1 tablespoon Worcestershire sauce. Mix cheese and mayonnaise, add soup and sauce. Serve with lettuce.—*Mrs. Louis Malone*.

COOKED MAYONNAISE DRESSING

Yolks of 6 eggs, 1 cup sweetmilk, $1\frac{1}{2}$ tablespoons sugar, 1 tablespoon mustard, 1 tablespoon flour, 3 tablespoons butter and 1 cup vinegar. Mix dry ingredients, heat vinegar. Beat eggs and add dry ingredients, butter and milk. Pour on hot vinegar, cook and stir till thick.—*Mrs. S. T. Darnell*.

DRESSING

Biscuit and cornbread should be used half and half. If bread sticks are used, split them and brown; brown the other bread also, so that the dressing will be light brown in color. Pour cold water over the crumbled bread to soften it, then pour off water and add to the bread 3 or 4 eggs, 1 cup of chopped celery, 1 onion, 1 apple, celery seed and some of the broth and use the fat of the fowl. Put dressing into a skillet and bake inside the oven.—*Mrs. L. H. McKibbin*.

Miscellaneous

CHEESE DREAMS

American cheese (creamed), mayonnaise, bread and finely chopped nuts. Cut bread round. Spread with mayonnaise, then cheese. Pour a little mayonnaise in center and sprinkle with nuts. Slip under flame and brown. Serve hot.—*Mrs. Fred Bryant*.

CHEESE SANDWICHES

One pint milk, 1 pound cheese, 2 eggs, 3 heaping tablespoons corn starch, $\frac{1}{4}$ pound butter, and tobasco sauce, Worcestershire sauce, salt and pepper. Cook all in double boiler. This makes delicious toasted sandwiches.—*Mrs. Ben Sawyer*.

FRENCH TOAST

One well beaten egg, $\frac{1}{4}$ cup milk and $\frac{1}{4}$ teaspoon salt and pepper. Dip bread which has been sliced from $\frac{1}{2}$ to $\frac{3}{4}$ inch thick in the mixture and fry on a hot griddle. Sugar may be sprinkled over the top if desired.—*Mrs. Louis Malone.*

FRIED CHEESE TOAST

Put in 2 thin slices of bread together with cheese. Beat 2 eggs, add $\frac{3}{4}$ cup of milk and $\frac{1}{2}$ teaspoon of salt. Dip the cheese sandwich in this mixture. Brown in butter on both sides. Serve with currant jelly.—*Mrs. Fred Reeves.*

FLUFFY DUMPLINGS

Two cups flour, 4 level teaspoons baking powder, 1 teaspoon butter, $\frac{1}{2}$ teaspoon salt and $\frac{3}{4}$ cup milk. Mix flour, salt and baking powder; add butter, mixing into dry ingredients until mixture is mealy. Add milk, stirring with spoon. Drop one teaspoon at a time into rapidly boiling meat stock; if dropped on top of meat, they will be dry and fluffy. Cook for 10 or 12 minutes in tightly covered pot. Do not open until cooked. These are very good with chicken, beef or lamb stew.—*Mrs. Arthur Gerber.*

CHEESE TOAST AND BACON

Fry $\frac{1}{2}$ pound bacon until delicately browned. Make a sauce of 4 tablespoons bacon drippings, 4 tablespoons flour and 2 cups milk. Season with salt and pepper and add $\frac{2}{3}$ cup grated cheese. Cook about two minutes, or until cheese is melted. Pour over slices of toast and top each with slices of crisp bacon.—*Mrs. B. E. Fulghum.*

CHEESE STRAWS

Three tablespoons grated cheese, 3 tablespoons flour, a little red pepper and salt. Add to dry ingredients 1 tablespoon melted butter, 1 tablespoon ice or cold water, and yolk of 1 egg. Mix, roll thin. Cut in strips. Bake 15 minutes.—*Mrs. L. S. Munford.*

CHEESE SOUFFLE

Three tablespoons flour, 3 tablespoons butter, 3 eggs, 1 cup milk, 1 cup grated cheese and salt and pepper to taste. Put the butter and flour together in a saucepan and stir until blended without browning. Add the milk, a little at a time, and stir till the mixture boils, then add the grated cheese, salt and pepper and set aside to cool. Beat the eggs, yolks and whites separately, then add the yolks to the mixture in the saucepan and blend thoroughly. Last, fold in the whites beaten to a stiff froth and turn the souffle into a deep, well-greased dish. Bake in a moderate oven about 25 minutes and serve at once, as it soon falls.—*Mrs. D. D. Weaver.*



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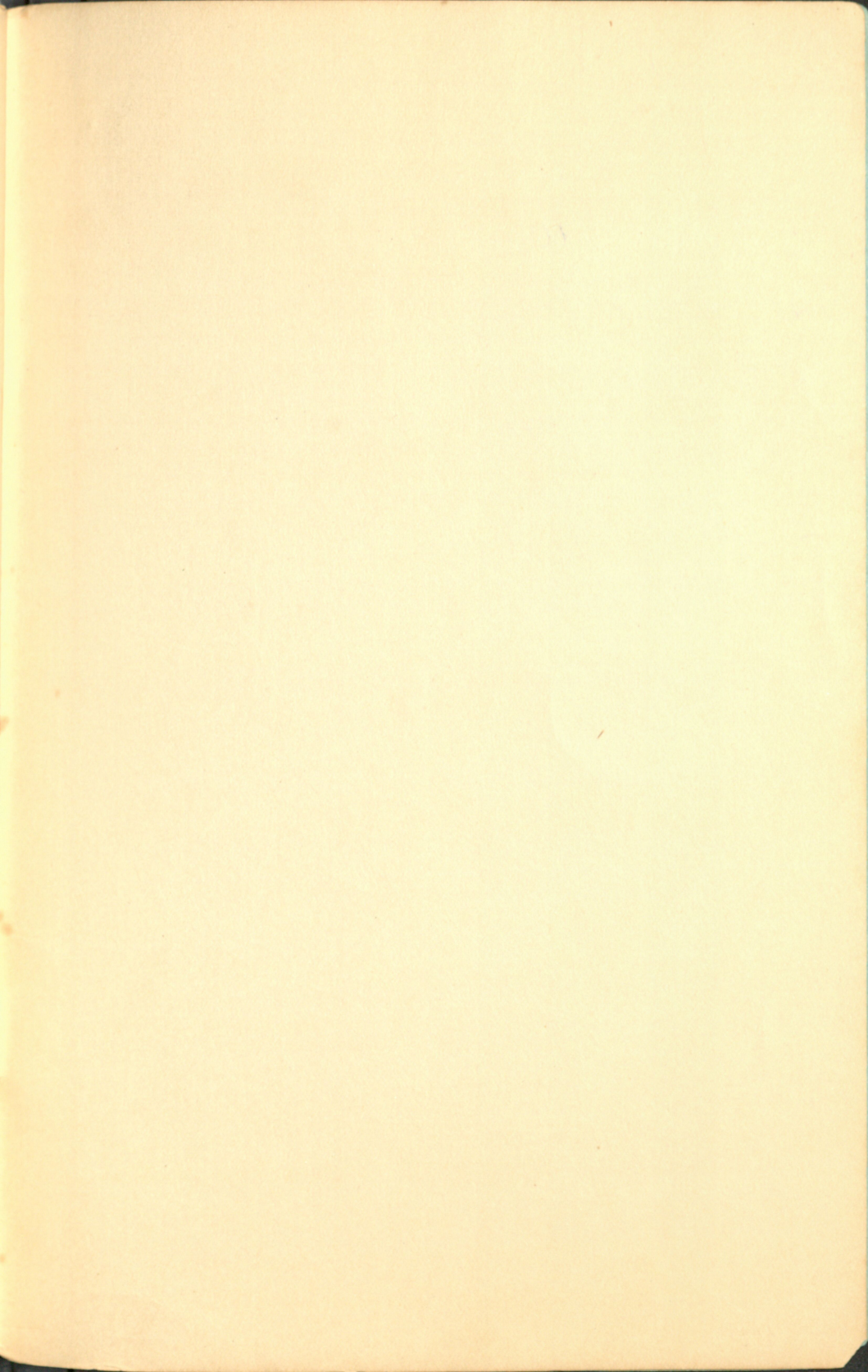
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